Macaroni Grill - Chicken (Grilled) with Portobello

1 8oz. chicken breast
2 oz. Portobello mushrooms
½ oz. Mozzarella cheese, smoked
1 oz. olive oil blend
½ oz chopped garlic
1 oz. red bell peppers, diced
2 oz. chicken stock
2 oz. spinach, julienned
2 oz. rosemary
2 oz. chicken stock
6oz. orzo pasta, prepared
Sea salt and pepper to taste

Cut chicken breast in half. Place breasts skin side down onto the grill, cross mark and cook halfway. Turn breasts over and arrange mushrooms on top of breasts. cover the topped breast with a pie tin. This will heat the mushrooms. In a hot saute pan, place oil, garlic, peppers, salt, and pepper. Saute' until garlic begins to brown. Add orzo and chicken stock, saute for one minute, stirring to prevent sticking. Add spinach and toss until spinach begins to wilt. Place smoked mozzarella cheese slices over mushrooms. Land spinach and orzo covering top half of plate. Be sure to remove all product from pan. Using the same hot saute pan, place stock and demi and place over heat. Bring to boil. Shingle cooked breast off of spinach orzo and top with sauce.